

# Savory Suggestions for the Christmas Dinner

## Menus That Make the Mouth Water

With feelings of apprehension, if not real dismay many careful mothers and experienced housewives are this year facing the question of Christmas dinner. Not within many years has the situation been more trying for the woman who knows she must prepare the annual Christmas feast and yet keep within certain financial limits. If ever the high cost of living was felt it is right now, when, in addition to this annual family feast, so many other things must be provided.

But the situation is not all gloom. Many rays of light break through, and the woman skilled in the management of her kitchen expenses will find she can provide almost an elaborate feast at much less expense than she had anticipated. Realizing that just now suggestions would be particularly valuable, The Evening Times undertook to provide for its women readers several menus which could be served for Christmas dinners at a medium cost. The services of Andre Hiesler, head chef at the Bellevue-Stratford, were called in, and Mr. Hiesler kindly prepared two, which he assures the woman responsible for the dinner at home on Christmas day can be provided within the figures mentioned. The real value of these menus is found in their suggestiveness of many variations not materially increasing the cost, while they can be elaborated into as many courses as is desired. Each in its place of resistance is typical of the day's traditions as handed down from English and German customs.

Without further comment, they are submitted, so that the woman anxious to learn just what can be done may do so at once:

**Christmas Turkey Dinner**  
Tomatoes filled with Caviar  
Consomme of Vegetables  
Raddishes and Olives  
Stewed Snapper with Sherry  
Roast Turkey Cranberry Sauce  
Mashed Potatoes French Peas  
Stewed Tomatoes  
Roman Salad with  
Dresser Dressing  
Pumpkin Pie with  
Brandy Burning  
Cocoa or Coffee

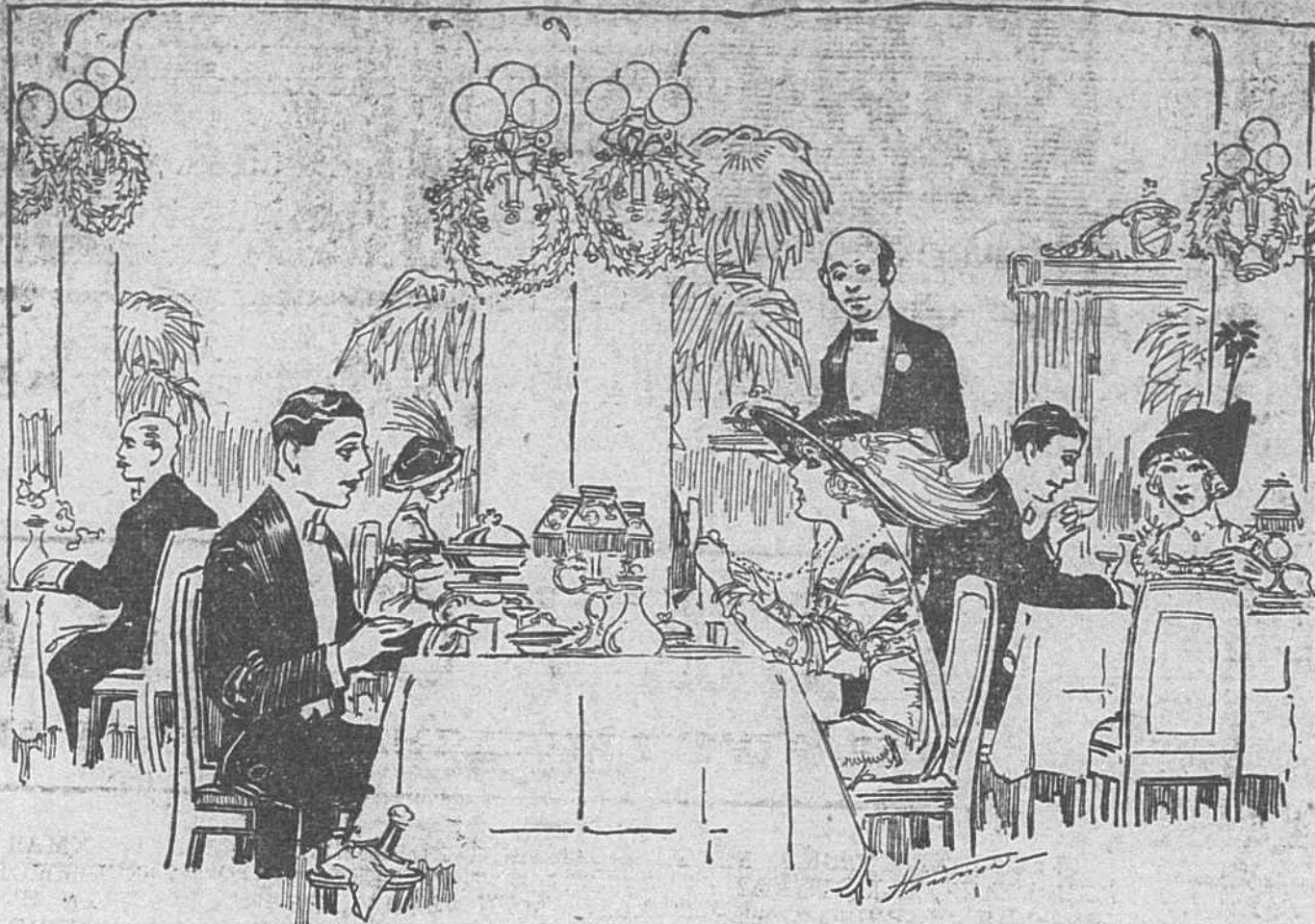
This menu can be provided for four, costing between six and eight dollars. For those who prefer a game dinner, Mr. Hiesler prepared the following:

**Christmas Game Dinner**  
Pepper Pots, Philadelphia style  
Celery and Salted Nuts  
Halibut Egg Sauce  
Saddle of Venison, Currant Jelly  
Hominy Cakes  
Sweet Potatoes, Southern style  
Squash, Stewed Parsnips  
Salad in season

Mince Pie Coffee or Tea  
Like the former, the cost of this dinner for four will be between six and eight dollars.

Of course, it is understood that either of these menus can be served at a relative saving as the number to be served increases. In families of six there would be relatively little additional cost, while ten or twelve could be provided for at approximately a dollar and a half a plate.

If, in addition to the items included, it is desired to serve ice cream, sixty cents should cover the additional expense. Nuts and raisins may also be added at a nominal increase, while fruit, if reasonable, will increase it but little more.



"To be away from home on Christmas is a calamity only exceeded by having no home; I have traveled far for many years, but at Christmas time, when away from Dunkirk I have always observed a pall on the face of Nature and a tone of sadness in the merriest laugh." Bayard Taylor looked deep into the human heart when he reflected the sentiment contained in the quotation. For truly there is hardly an experience more disagreeable than to be away from home and loved ones on this gayest of all festival days.

How one should spend Christmas under such circumstances will depend, of course, on personal temperament. If there are loved ones at home and they have been remembered, one will find in the thought that though absent they are being recalled in pleasant memories, and this will do much to cheer the day.

Possibly it may happen there are friends whose hospitality is open, and if so, it would be a great mistake to fall taking advantage of it. What one really influences of home atmosphere, and it may be had at the hearthstone warmed by friendship almost as well as at that of the home itself.

Unfortunately, however, this privilege is not open to all. Some are forced to spend Christmas strangers in a strange land, or, at least, where opportunity has not as yet opened the way to friendship. This is the trying position, and yet it may not be entirely hopeless if one will but make up his mind to carry and reflect the spirit of the day. Fortunately, it is a day when formality is banished by good feeling, and one may approach even strangers with a feeling of friendship expressed in their attitude and attentions without being liable to having their purposes misconstrued. And to this spirit of liberty many friendships which have proved in after years enduring have been traced to a long gone Christmas. Perhaps

they were the greatest blessings the day could possibly have brought forth.

For those who have to spend their Christmas in hotels lying out on the road a generous provision has usually been made by the boniface, who knows of many ways in which to soothe the spirit of regret without mixing an element of commercialism with his sympathy. Generally he knows and can direct one to the churches in which special Christmas services are being held, and certainly, whether abroad or home, a church visit should be made on Christmas

day. Then there are often special Christmas entertainments, reflecting the spirit of the day, which may be patronized, or one may arrange a program of entertainments made up of the popular kinds. In connection with the latter it may be remembered that at all theaters on Christmas day special attractions are offered, and it will often happen they will be marked by impromptu features expressive of the day. People are alike the world over, and sentiment, which sometimes seems dead, is never really absent. Always, when the opportunity comes, it makes itself felt,

coming forth with a glad rush and always proving contagious.

Then one may remember that away from home one will find just as many opportunities to assist in making Christmas cheerful for those dependent on the sympathy of others as in the familiar haunts. Here one may often busy themselves only to find when the day is past that instead of being marked by loneliness and a feeling of despair that it has been filled to overflowing with happiness while a host of beautiful memories have been gathered and stored away which will fit back and forth through the mind for many days always a new source of pleasure.

So really being away from home on Christmas, undesirable as it surely is, may not be a misfortune after all. Possibly one such experience if it could be limited to just one, would have a tendency to inspire a better appreciation of what Christmas at home really is while for the stranger it might provide an open sesame to a day of happiness one could share with him knowing from experience how much it was being appreciated.

## For the Nursery Table

In nearly every household where there are children, who, very naturally, wish to mimic between meals on Christmas several special articles may be prepared at very little expense even at prevailing prices. Among them are the delicious little pecan pie, half a pound of whole pecans, 1 pound of brown sugar, 4 eggs, half a cupful of flour, 1½ teaspoonfuls of baking powder. The eggs are broken in the sugar and heated until thick, when the other ingredients are added, the whole being baked in a slow oven.

For very little children cakes made according to the following recipe are recommended. They are easily digested, and may be eaten in quantities by any child in ordinary health:

Two cups of lard, 2 cups of molasses, 1 egg, 1 teaspoonful of cinnamon, 1 teaspoonful of powdered cloves, half a teaspoonful of salt, 1 teaspoonful of baking soda, 3 tablespoonfuls of hot water, flour as required, 1 orange, sweetened with confectioner's sugar. Dissolve soda in hot water, add egg, salt, flower and other ingredients. Bake in moderate oven.

For vegetarians a special Christmas menu is suggested. It will be

found easy to prepare and typical of the season.

**Menu**  
Clear Soup, with Egg Sponge.  
Olives, Celery Salted Nuts.  
Roast Chicken Cranberry Sauce.  
Baked Cauliflower, with grated cheese.

Baked Indian Pudding.  
Fruit Nuts Grape Juice Cereal.  
Coffee.

With the market abundantly supplied at this season of the year many selections may be made not included in the menus suggested. Oysters, of course, are reasonable, and as they can be served in many ways might properly be included in the Christmas dinner. Fortunately they are among the few items of food that have not been materially affected by the general trend toward higher prices. Other sea foods are also in the same class, and as a large demand will be anticipated, will be shipped in great quantities.

Fruits, especially oranges and bananas, will be found less expensive during the holidays than immediately before, as advices indicate heavy shipments arriving for the season. Mangoes, figs, dates, grape fruit and malaga grapes will be plentiful.

## And Then Plum Pudding

For many people Christmas dinner without the traditional plum pudding would be spoiled. The following recipe may be followed with the assurance that the result will be the real English-plum pudding just as it has been made time out of mind in famous English kitchens. And right here a suggestion is worth making. Plum puddings, like wine, improve with age. They are always better the second year than the first, and, consequently, thrifty women will do well when making one for this year's Christmas dinner to make a second for next year. Really in the end it will cost less, and next year they are sure of having a treat to offer their guests.

**English Plum Pudding**  
One pound of seeded raisins, one pound of currants, one-half pound of chopped citron peel, one pound of suet, six eggs, one cup of bread crumbs, two cupfuls of flour, two cupfuls of milk, two tablespoonfuls of salt, one pound of brown sugar, one teaspoonful of powdered cinnamon, two teaspoonfuls of allspice, one-half teaspoonful of powdered cloves. The pudding should be mixed three days before cooking. When ready to cook it should be placed in a pudding cloth, tied tight and boiled five hours.

Plum puddings should always be served with brandy or elder

sauce, and should never be served cold. A pudding which has been kept for a year softens up readily in a steaming dish, and is much better flavored than a green or fresh pudding.

Fruit cookies may also be prepared at little trouble or expense. For these take 1 cup of butter, 1½ cups of sugar, 3 eggs, 1 teaspoonful of baking soda, 2 tablespoonfuls of hot water, 3½ cups of flour, 1 cup of chopped nuts, 1 teaspoonful of powdered cinnamon, half a teaspoonful of powdered cloves, 1 cupful of raisins. Dissolve the baking soda in the hot water. Cream the butter and sugar, add the eggs, stir in the other ingredients. Then roll out and shape up into fancy cookies. Bake in moderately hot oven.

Of course, a yulecake must be prepared. This should be one of the fruit cakes heavily frosted and should be baked several days before Christmas. It should be decorated with Christmas greens and wax tapers, and should be served as the final course. Chocolate and layer cakes are not suitable for this purpose, as they are difficult to handle and are subject to atmospheric influences.

Nearly all the large baking concerns are in the market with special Christmas crackers and fruit cookies, and these will help out the housewife in preparing her Christmas dinner.



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